



Three Courses 58 Two Courses 50

TO START

Duck parfait, damson chutney, pickles, brioche (gf*)

Mulled wine cured trout, salsify and chard salad, soda bread gf*

Caramelised onion tart, smoked Ashmore foam, pink peppercorn (v) ve*

Twice baked cheese soufflé, Boys Hall honey, pickled walnut (v)

TO FEAST

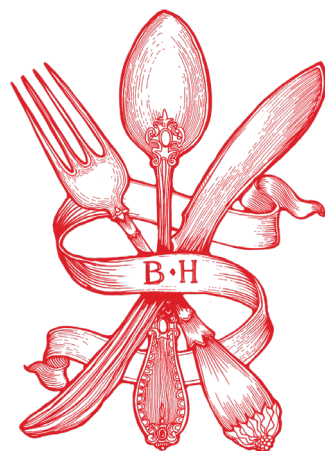
Sussex pork chop, radish, burnt apple sauce, demi-glace (gf)

Half chicken, wild mushroom, braised shallots, chard, tarragon sauce (gf)

Grilled sea bream, fennel, dill, seaweed salad, butter sauce, chive oil (gf)

Turkey breast, parsley and sage crumb, sausage ballotine, cranberry sauce, carrot and swede purée, seasonal smoked butter cabbage, turkey glaze (gf)

Leek and chestnut pithivier, carrot and swede purée, seasonal smoked butter cabbage, mushroom and onion glaze (v)



All our mains are served sharing style with;
roast potatoes | seasonal greens | hot honey carrots



TO FINISH

Chocolate mousse, tonka bean (gf)

Christmas pudding, redcurrant, vanilla custard

Poached pear, vanilla ice cream, shortbread crumb (v)

Selection of 3 local cheese, lavash crackers, chutney £8pp supplement

For all private dining room reservations, a 12.5% service charge will be added to your final bill. We're always happy to accommodate allergen requirements with advance notice, though we're unable to cater for dietary preferences.

Please note that pre-orders are required at least 14 days before your booking date, and a £100 room dressing fee is payable at the time of reservation.